

HERON FARM

SUNDAY ROAST MENU

BOQUERONES (PICKLED ANCHOVIES) 7.0

OLIVES 4.0 | SMOKED MIXED NUTS 4.0

HOMEMADE GARLIC & PRESERVED LEMON HUMMUS & FLATBREADS 6.0

HERON FARM SOURDOUGH BREADS, EXTRA VIRGIN OLIVE OIL - 5.00

HOMEMADE SOURDOUGH FOCACCIA & SAN FRAN STYLE LOAF WITH
SPANISH EXTRA VIRGIN OLIVE OIL (V/VGO/GFO/DFO)

SQUASH FRITTI, CAULIFLOWER - 9.0

TEMPURA BUTTERNUT SQUASH AND SAGE WITH A CAULIFLOWER CHEESE DIP

TALEGGIO ARANCINI - 10.0

A CREAMY ARANCINI STUFFED WITH THYME AND TALEGGIO CHEESE, SERVED
WITH AIOLI, SHAVED PARMESEAN & BASIL OIL (V)

SCALLOPS WITH IBÉRICO SOBRASADA - 15.0

ALI DAY'S DIVED SCALLOPS WITH SOBRASADA BUTTER & DILL (GF)

ROAST CARROT, LABNEH & HAZELNUT SALAD 11.0 / 16.0

ROAST CARROTS, HOMEMADE LABNEH, TOASTED HAZELNUTS, POMEGRANATE &
MOSCAT VINEGAR DRESSING (V/VGO)

MINI PORK SCHNITZEL - 11.0

BREADED PORK LOIN WITH A MUSTARDY CELERIAC & KOHLRABI REMOULADE

THE ROASTS - SMALL AND LARGE AVAILABLE

BEEF SIRLOIN & YORKSHIRE PUDDING - 19.0 / 26.0

SERVED WITH ALL THE TRIMMINGS - DUCK FAT ROASTED POTATOES, SEASONAL
GREENS, ROASTED CARROTS, PARSNIPS AND LASHINGS OF HOMEMADE GRAVY
(GFO)

PORCHETTA (ROLLED BELLY PORK STUFFED WITH HERBS) - 18.0 / 24.0

ROLLED BELLY PORK STUFFED WITH HERBS, SERVED WITH DUCK FAT ROASTED
POTATOES, SEASONAL GREENS, ROASTED CARROTS, PARSNIPS AND LASHINGS OF
HOMEMADE GRAVY (GF)

ROASTED HERON FARM SQUASH - 21.0

SERVED WITH OLIVE OIL ROASTED POTATOES, BEETROOT, CARROTS, PARSNIPS,
GREENS & A CREAMY TARRAGON & MUSHROOM SAUCE (V/VGO/GF)

WILD MUSHROOM LASAGNA - 15.0

A DECADENT MUSHROOM AND TOMATO
LASAGNA WITH GIROLLE AND PORTOBELLO
MUSHROOMS AND TALEGGIO CHEESE (V)

**WHOLE LEMON SOLE, ROMESCO SAUCE,
COURGETTE & FRENCH BEAN SALAD 27.0**

WHOLE LEMON SOLE WITH A MARINATED
COURGETTE & FRENCH BEAN SALAD & A RED
PEPPER & ALMOND SALSA (GF)

CAULIFLOWER CHEESE - 8.0

ROAST POTATOES
(DUCK FAT OR OLIVE OIL)- 7.0

PIGS IN BLANKETS - 8.0

SEASONAL VEGETABLES - 7.0
YORKSHIRE PUDDING - 2.0

PLEASE REMEMBER A PREFERENCE IS NOT AN ALLERGY & IN OUR CURRENT HIGH SEASON
WE CANNOT SWAP COMPONENTS OF DISHES DUE TO OUR COMMITMENT TO SERVE EVERYBODY
IN A TIMELY MANNER. IF YOU HAVE DIETARY REQUIREMENTS WE ARE HAPPY TO ADAPT DISHES

GF GLUTEN-FREE INGREDIENTS | V VEGETARIAN | VG VEGAN | NF NUT FREE | O OPTION